Warewashing Hood Type Dishwasher, Manual with ESD, Automatic Deliming Device & Advanced Filtering System

ITEM #		
MODEL #		
NAME #		
SIS #		
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Warewashing

Hood Type Dishwasher, Manual with ESD, Automatic Deliming Device & Advanced Filtering System

504272 (ZHT8IELG)

Hood Type Dishwasher, Manual double skin hood with ESD, Automatic Deliming Device, Advanced Filtering System, Detergent and Rinse aid dispensers, 80racks/hour -400 V/3N/50 Hz

Short Form Specification

Itam	NΙΛ

Upright hood type dishwasher with ACTIVE Guaranteed Rinse System. Uses 2 liters of clean water per final rinse cycle. 84°C rinse temperature and pressure guaranteed by built in atmospheric boiler and built in rinse booster pump. Washing performance is guaranteed by a powerful 0.8 kW wash pump and upper and lower stainless steel revolving washing spray arms. Energy Saving Device recovers the heat inside the machine to heat-up the incoming water to the boiler. Automatic Deliming Device automatically de-scales the whole hydraulic circuit and washing chamber. Unit to feature Guaranteed Rinse System (ACTIVE) led light. Green light will indicate that all items washed have been properly rinsed. Advanced Filtering System removes majority of soil from the wash water. 304 Stainless steel construction to include double skin insulated hood, external, front and side panels, wash tank, tank filter plus wash and rinse arms. Unit shall be field convertible from straight to corner operation. The unit shall include drain pump, detergent and rinse aid dispenser pumps and is equipped with flexible fill hoses. Delivered on heightadjustable feet.

Main Features

- Built-in high efficiency Energy Saving Device (ESD) transfers the heat captured inside the machine to the incoming cold water before entering the boiler, thus saving energy; no ventilation hood is needed for the machine (depending on local regulation and conditional on compliance with VDI
- Automatic Deliming Device ensures total scale removal from the boiler, the hydraulic circuits and the washing chamber allowing ultimate performances and lower energy consumption thanks to the high-efficiency heating element.
- Advanced Filtering System provides cleaner wash water and higher active detergent thus ensuring better washing performances and lower running costs.
- ETL-Sanitation approved (ANSI/NSF 3 sanitation standard) and DIN 10512 compliant.
- Requires only 2 liters of water per washing cycle thus ensuring low energy, water, detergent and rinse aid consumption.
- Built-in atmospheric boiler sized to raise incoming cold water to a minimum of 84 °C for sanitizing rinse. No external boiler is required. Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- Maximum capacity per hour of 80 racks or 1.440 dishes (High productivity mode) easy to switch to 63 racks or 1.134 dishes (ETL-Sanitation mode) by pressing a button.
- 45/84/150 seconds cycles (High productivity mode); 57/84/150 seconds cycles (ETL-Sanitation mode).
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Slanted wash arms and sloped ceiling to avoid detergentfilled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- Cycle may be interrupted at any time by lifting the hood.
- Automatic self-cleaning cycle and self-draining vertical wash pump and boiler to avoid bacteria proliferation.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Boiler power setting from control panel to facilitate technician's operation when reducing total installed power, thus avoiding the need of machine opening.
- Three phase electrical connection, convertible to single phase on-site.
- IP25 protection against water jet, solid objects and small animals (larger than 6 mm).

APPROVAL:



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Construction

- Heavy duty Stainless steel construction. Internal cavity as well as exterior panels are in 304 series Stainless steel.
- Pressed tank in front position to facilitate cleaning.
- Double skin insulated hood.
- Specially designed Stainless steel wash/rinse arms and nozzles provide superior cleaning action.
- Revolving interchangeable Stainless steel wash/rinse arms above and below the rack, screw out for simple clean up.
- Pre-arranged for on-site HACCP implementation and Energy Management device.
- Element protection from dry fire and low water.
- Unit to include drain, detergent and rinse aid dispenser pumps

Included Accessories

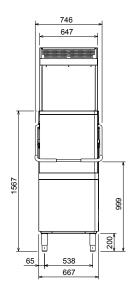
Optional Accessories				
 1 of Basket for cups and coffee cups (24-48 pcs) blue 	PNC 867007			
 1 of Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm) 	PNC 867002			
• 2 of Yellow cutlery container	PNC 864242			

5 - blue	1110 007007
Optional Accessories	
Kit 8 plastic boxes for cutlery - yellow	PNC 780068 🖵
• External manual water softener - 12 It	PNC 860412 🖵
External automatic water softener - 8 It	PNC 860413 🖵
 External manual water softener - 20 lt 	PNC 860430 🗆
 Printer for HACCP dishwashers 	PNC 864002 🗆
 Stainless steel inlet hose kit 	PNC 864016 🗆
 Filter for partial demineralization 	PNC 864017 🖵
 External reverse osmosis filter for ACTIVE undercounter and hood type 	PNC 864026 □
 Kit to measure total/partial water hardness 	PNC 864050 🖵
 Yellow cutlery container 	PNC 864242 🗖
 Filter for total demineralization 	PNC 864367 🗖
 Set of 4 yellow cutlery containers 	PNC 865574 🗖
 Basket for 6 trays 530x370 mm 	PNC 866743 🗖
Basket for 12 soup plates or 12 cups (max. diam. 240 mm)	PNC 867000 □
 Basket for 18 dinner plates or 27 side plates (max. diam. 240 mm) 	PNC 867002 □
Basket for cups and coffee cups (24-48 pcs) - blue	PNC 867007 □
Basket for bulk cutlery-capacity: 100 pieces - brown	PNC 867009 □
Cover grid for small/light items in rack	PNC 867016 🖵
Basket for 25 glasses max. height: 120 mm diameter: 80 mm - blue	PNC 867021 □
Basket for 16 glasses max. height: 70 mm - blue	PNC 867023 🖵
 Basket semi-professional (500x500x190mm) 	PNC 867024 🖵
 Basket for 16 glasses max. height: 220 mm diameter: 100 mm - blue 	PNC 867040 □

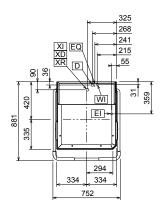


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Front



Top



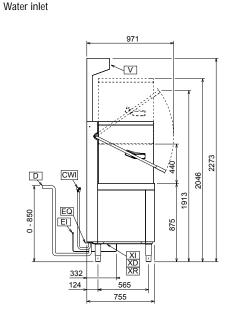
CWI

WI

Cold Water inlet Detergent connection XD D Drain XI = Chemicals inlet Electrical connection Rinse aid connection FI EQ Equipotential screw

٧ Vents

Side



Electric

Supply voltage:

504272(ZHT8IELG) 400 V/3N ph/50 Hz Convertible to: 230V 1N~: 230V 3~

Default Installed Power:* 9.9 kW **Boiler Heating Elements Power:*** 9 kW Tank heating elements: 3 kW Wash pump size: 0.8 kW

Water:

Water supply temperature: 10-20°C Water supply hardness (MAX): 14°fH (8°dH) **Inlet Water supply pressure:** 0.5 - 7 bar Water consumption per cycle (It): 2 **Boiler Capacity (It):** 12

Tank Capacity (It): 24 Incoming water line size: G 3/4" Drain line size: 20.5 mm

Key Information:

N° of cycles: 3

Duration cycle - High

productivity:* 45/84/150 sec. **Duration cycle - ETL Sanitation:*** 57/84/150 sec.

Racks per hour - High productivity: * 80

Racks per hour - ETL Sanitation: *

63

Dishes per hour - High

productivity: 1440

Dishes per hour - ETL

Sanitation: 1134

Wash temperature - High

productivity: 55-65 °C

Wash temperature - ETL

Sanitation: 75 °C MIN 84 °C Rinse temperature (MIN): Net weight: 150 kg Shipping weight: 129 kg Shipping weight (ESD): 36 kg Shipping volume: 1.32 m³ Shipping volume (ESD): 0.33 m³

Packaging size

752x755x1567 mm (WxDxH): Packaging size ESD (WxDxH): 740x475x940 mm

Noise level: <63 dBA

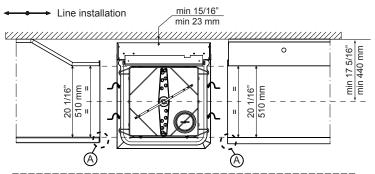
Air Emission:

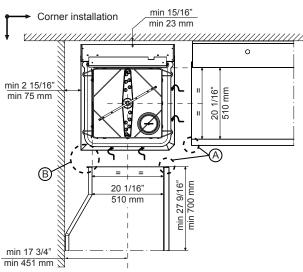
Air Flow: 170 m³/h Air temperature: 26 - 29 °C Air humidity: 55%

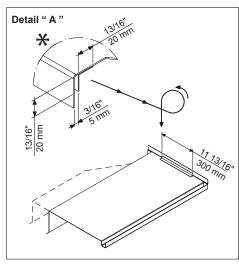
^{*} productivity guaranteed at any supply temperature allowed in the range above. To ensure full energy recovery, an extra 11 seconds is required.

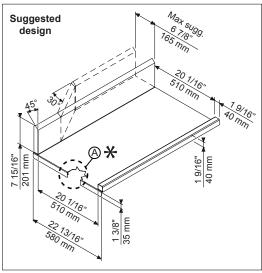


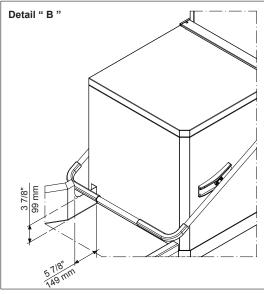
Recommended table connection











All tables must be connected to the dishwashing units according to local regulations and industry standards which may differ from the recommendations herein suggested. Electrolux Professional is not liable for any failure in complying with local design standards.

Doc Nr: 59566BF00

